



OMNI WILLIAM PENN HOTEL
EVENTS MENU



TABLE OF CONTENTS

Click on link below to be directed to that section of the menu

[BREAKFAST](#)

[BREAKS](#)

[LUNCH](#)





[RECEPTION](#)

[DINNER](#)

[BEVERAGES](#)

[DETAILS](#)

[CONTACT INFORMATION](#)

-  Vegan
-  Gluten-Friendly
-  Dairy-Free
-  Contains Nuts/Peanuts

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially for those with certain medical conditions. Please notify us of any allergies.

OMNI WILLIAM PENN HOTEL
BREAKFAST





CONTINENTAL BREAKFASTS

All continental breakfast buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea and orange, cranberry and grapefruit juices. Prices are based on 90 minutes of continuous service and do not include full seating or table service. Requires a minimum of 10 guests. For groups with less than the minimum requirement, an additional charge of 250 will be applied.

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

DELUXE CONTINENTAL

36 per person

whole fruits, sliced seasonal fruit 🍓
individual fruit yogurts
assorted breakfast pastries, danish
miniature muffins
assorted cereals, assorted milks

FRESH START

38 per person

sliced seasonal fruit, berries, chantilly dip
greek yogurt parfaits, granola, berries
toasted multigrain breads, whipped butter,
almond butter, peanut butter, jams 🍓
steel-cut oatmeal, dried fruits, toasted walnuts,
almonds, cinnamon, brown sugar 🍓 🍓









BREAKFAST BUFFETS

All breakfast buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea and orange, cranberry and grapefruit juices. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 250 will be applied.

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.




ALL-AMERICAN BREAKFAST

54 per person

sliced seasonal fruit, chantilly dip  
individual fruit yogurts 
assorted breakfast breads | white, wheat, rye
whipped butter, preserves
assorted cereals, assorted milks
pearl sugar waffles, whipped butter, maple syrup
scrambled eggs, chives, cheddar 
hash browns 
applewood-smoked bacon 









WRAP IT UP/BOWL IT UP

52 per person

egg & bacon wrap | scrambled eggs, applewood-smoked bacon, cheddar, flour tortilla
vegetable wrap | egg whites, monterey jack, roasted peppers, spinach, spinach tortilla
pb&j bowl | overnight oats, strawberry jam, peanut butter 
yogurt parfait | vanilla yogurt, granola, berries
garden basil & vanilla chia bowl | chia seeds, almond milk, vanilla, maple syrup 
hot oatmeal bar | brown sugar, dried fruits, preserves, granola, berries 
pomegranate & berry refresher

THREE RIVERS BREAKFAST

54 per person

sliced seasonal fruit, chantilly dip  
greek yogurt, granola, berries
bran muffins, whole-wheat english muffins
whipped butter, preserves
assorted cereals, assorted milks
steel-cut oatmeal, brown sugar, raisins, almonds  
frittata | toy box tomatoes, baby kale, marinated feta 
potatoes, sautéed onions, peppers 
apple chicken sausage  



BREAKFAST BUFFETS




All breakfast buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea and orange, cranberry and grapefruit juices. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 250 will be applied.

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.







WILLIAM PENN BUFFET

64 per person





STARTERS

- seasonal sliced fruit, chantilly dip  
- greek yogurt, granola, berries
- assorted toasts, assorted bagels
- butter, peanut butter, jams, cream cheese 
- assorted cereals, milks





ENTRÉES | CHOOSE TWO

- farmer's cheese blintz, orange citrus glaze
- scrambled eggs, cheddar, chives  
- frittata | toy box tomatoes, baby kale, marinated feta 
- bacon frittata | applewood-smoked bacon, shredded potatoes, bell peppers, mozzarella 
- cheddar cheese quiche | sausage, ham, applewood-smoked bacon
- scrambled vegan eggs, toasted quinoa, cherry tomatoes, sautéed baby spinach, roasted mushroom 
- cornflake-crusted french toast, strawberry sauce, cinnamon whipped cream, warm maple syrup
- buttermilk pancakes, sweet butter, warm maple syrup
- whole-wheat pancakes, candied walnuts, sweet butter, warm maple syrup 
- country fried buttermilk chicken, hot honey drizzle, pearl sugar waffles, light pepper gravy

BREAKFAST MEATS CHOOSE TWO

- applewood-smoked bacon 
- canadian bacon 
- pork sausage link
- turkey bacon 
- apple chicken sausage 

ACCOMPANIMENTS CHOOSE ONE

- hash browns 
- home fries | russet potatoes, caramelized onions 
- diced skillet potatoes, paprika, butter 
- cheddar grits | stone-ground grits, cheddar 



BREAKFAST ENHANCEMENTS


Breakfast enhancements are intended to supplement continental and breakfast buffets and are portioned accordingly. Enhancements are only available at prices shown when accompanying full buffet or continental breakfast menus.

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

INDIVIDUAL SELECTIONS

assorted bagels, regular cream cheese,
low-fat cream cheese | **60 per dozen**

scones, jams, butter | **7.5 per person**

steel-cut oatmeal, roasted apple & raisin compote,
organic honey, brown sugar  | **10 per person**

assorted cereals, assorted milks | **4.5 per person**

scrambled eggs  | **7.5 per person**



applewood-smoked bacon  | **7 per person**

BREAKFAST HANDHELDS

penn avenue sandwich | baked egg,
canadian bacon, cheddar,
english muffin | **15 each | minimum five**

oliver avenue sandwich | baked egg,
mozzarella, spinach, tomato,
english muffin | **15 each | minimum five**

market square wrap | scrambled egg, sausage,
mozzarella, flour tortilla | **15 each | minimum five**

vegan breakfast quesadilla | vegan eggs,
vegan cheese, black beans, roasted salsa,
rice flour wrap   | **18 each | minimum five**





BREAKFAST STATIONS

Breakfast stations are intended to supplement continental and breakfast buffets and are portioned accordingly. Breakfast stations are only available at prices shown when accompanying full buffet or continental breakfast menus. Chef attendant required as indicated at 200 per chef with one chef per 50 guests. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 250 will be applied.

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

OMELET STATION

24 per person | attendant required

farm eggs, egg whites 🥚
applewood-smoked bacon,
diced ham, pork sausage 🥓
spinach, peppers, caramelized onions,
mushrooms, tomatoes
feta, cheddar

WAFFLE STATION

20 per person | attendant required

waffles
blueberries, strawberries, chocolate chips,
nutella, whipped cream, warm maple syrup 🍯

LOX & BAGELS

17 per person

bagels, gluten-friendly bagels
regular cream cheese, low-fat cream cheese
smoked salmon, sliced tomatoes,
capers, red onions

CARVING BOARDS

attendant required

honey & almond-crusted salmon,
apple relish 🍏 | **325 each | serves 20**
glazed carving ham, bourbon glaze,
buttermilk biscuits 🍞 | **400 each | serves 40**
glazed Nueske's pork belly,
maple bourbon glaze | **400 each | serves 25**
slow-roasted top round of beef,
whole-grain mustard, creamy horseradish, au jus,
silver dollar rolls | **500 each | serves 25**





PLATED BREAKFAST

All plated breakfasts are served with freshly brewed regular and decaffeinated coffee, assorted hot tea and chilled orange juice. Mixing menu selections may be subject to additional charges. Prices are based on 90 minutes of continuous service. Requires a minimum of 10 guests. For groups with less than the minimum requirement, an additional charge of 250 will be applied.

May select up to three entrées with final guarantee due 72 days in advance. All meals charged at the highest entrée price.

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

BREAKFAST STARTERS

yogurt & berry parfait, granola | **10 per person**

banana, orange & turmeric morning eye-opener
juice shooter | **11 per person**

strawberry, chile & lime morning eye-opener
juice shooter | **11 per person**

sun butter toast | sweet potatoes, pepitas,
sunflower seeds, toasted coconut, honey drizzle,
brioche | **95 per platter | serves 10**

avocado toast | avocado, lime crema,
cilantro, pickled onion, cotija cheese,
sourdough | **95 per platter | serves 10**

ENTRÉES CHOOSE ONE

the american | scrambled eggs,
applewood-smoked bacon, herb-roasted potatoes,
onions, peppers | **48 per person**

cornflake-crusted brioche french toast,
strawberry sauce, cinnamon whipped cream,
maple syrup | **48 per person**

pot roast hash | slowly cooked pot roast,
pan gravy, fried eggs, red potatoes,
grilled ciabatta | **50 per person**

country fried buttermilk chicken, hot honey drizzle,
pearl sugar waffles, light pepper gravy,
hashbrowns | **50 per person**

heart-healthy hash | tofu,
seasonal vegetables, diced potatoes,
vegan cheese | **50 per person**



BRUNCH BUFFET


Our brunch buffet includes freshly brewed regular and decaffeinated coffee, assorted hot tea, orange, cranberry and grapefruit juices and pomegranate & berry refresher. Brunch buffets are only available between 10 a.m. and 2 p.m. Prices are based on 90 minutes of continuous service. Requires a minimum of 50 guests. For groups with less than the minimum requirement, an additional charge of 250 will be applied.

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.


STEEL CITY BRUNCH

68 per person

SALADS | CHOOSE TWO


kale salad | five grains, blueberries, cranberries, carrots, field berry vinaigrette 

pasta salad | grape tomatoes, bocconcini, basil pesto, extra virgin olive oil

baby spinach salad | almonds, strawberries, shaved onion, granola, yogurt & poppy-seed vinaigrette 

ENTRÉES | CHOOSE TWO

scrambled eggs | chives, cheddar 

egg white frittata | spinach, mushrooms, roasted peppers 


cheddar cheese quiche | sausage, ham, applewood-smoked bacon

herb-crusted salmon, dill & lemon butter 

panko-crusted chicken, roasted shallot & boursin cream

BREAKFAST MEAT CHOOSE TWO

applewood-smoked bacon 

pork sausage 

turkey bacon 

apple chicken sausage

canadian bacon

POTATOES | CHOOSE ONE

hash browns 

home fries | russet potatoes, caramelized onions 

skillet potatoes | paprika butter

cheddar pommes

OMELET STATION

200 each | serves 50 guests

attendant required

eggs, egg whites

applewood-smoked bacon, diced ham

mushrooms, spinach, caramelized onions, tomatoes, peppers, cheddar

FROM THE GRIDDLE

cornflake-crusted brioche french toast, strawberry sauce, cinnamon whipped cream, maple syrup

chocolate chip pancakes, whipped cream, warm maple syrup

DESSERTS

coffee cake

chocolate hazelnut layered crêpes

citrus layered crêpes

william penn cheesecake, raspberry sauce

OMNI WILLIAM PENN HOTEL
BREAKS





À LA CARTE BREAKS

Requires a minimum of one dozen per item. Please specify starting quantity. Final charges are based on actual number consumed or starting quantity, whichever is greater.

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

MORNING MUNCHIES

- assorted whole fruit | **5.5 each**
- individual fruit yogurts | **6.5 each**
- hard-boiled eggs | **48 per dozen**
- assorted bagels, regular cream cheese, low-fat cream cheese | **60 per dozen**
- assorted breakfast pastries | **54 per dozen**
- assorted doughnuts | **54 per dozen**
- kind bars | **7.5 each**
- fruit bars | **7.5 each**
- candy bars | **7.5 each**

AFTERNOON SNACKS

- potato chips, onion dip | **85 each** | serves 10
- tortilla chips, salsa | **85 each** | serves 10
- salted & spiced nuts ■ | **75 per pound** | serves 10
- bavarian pretzels, whole-grain mustard, nacho cheese | **54 per dozen**
- assorted cookies | **54 per dozen**
- assorted cupcakes | **60 per dozen**

PLATTERS

- seasonal sliced fruit platter, chantilly dip | **375 each** | serves 25
- vegetable crudités platter, buttermilk ranch dip | **375 each** | serves 25
- artisan cheese platter, assorted crackers, crostini, gourmet mustards | **425 each** | serves 25





THEMED BREAKS

Prices are based on 30 minutes of continuous service. Requires a minimum of 10 guests. For groups with less than the minimum requirement, an additional charge of 250 will be applied.

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

COFFEE SHOP

28 per person

butter croissants, chocolate croissants
assorted biscotti, butter cookies
cinnamon streusel cake
peet's regular & decaffeinated coffee,
assorted hot tea
flavor syrups | vanilla, caramel, hazelnut ■
rock sugar candy stirs, cinnamon sticks
honey, lemon slices

CHOCOLATE BREAK

25 per person

assorted gourmet cookies
brownies ■
blondies ■
chocolate bark ■ ■
milk chocolate & yogurt-dipped pretzels
assorted milks | whole, 2%, almond,
oat, chocolate ■

MOVIE BREAK

26 per person

buttered popcorn ■
assorted theater novelty candies
old fashioned sodas | root beer,
cream soda, orange soda

PERFORMANCE BREAK SNACKS

29 per person

builld-your-own trail mix bar | cranberries,
apricots, raisins, peanuts, pecans, almonds,
sunflower seeds, dark chocolate chips ■
sun butter protein bars
juices | cranberry & apple refresher,
strawberry lemonade, virgin mojito

STADIUM BREAK

30 per person

tricolor tortilla chips ■ ■
nacho cheese, tomato salsa, jalapeño peppers
mini corn dogs
bavarian pretzels, stone-ground mustard,
red pepper mustard
sarris candies milk chocolate-covered pretzel rods
cracker jack
schneider's iced tea, lemonade



THEMED BREAKS

Prices are based on 30 minutes of continuous service. Requires a minimum of 10 guests. For groups with less than the minimum requirement, an additional charge of 250 will be applied.

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

SALSA & GUACAMOLE

26 per person

SALSAS | CHOOSE TWO

- pico de gallo
- mango & black bean
- smoked yellow tomato & tomatillo
- chipotle corn

GUACAMOLES | CHOOSE ONE

- traditional
- spicy habanero
- smoky poblano

ACCOMPANIMENTS

- tricolor tortilla chips 🌱
- veggie chips
- peach & strawberry lemonade

CRUNCH & DUNK

28 per person

CRUNCH | CHOOSE TWO

- kettle chips
- corn tortilla chips
- lavash
- pita
- soft crostini
- pretzels
- celery sticks
- carrot sticks

DUNK | CHOOSE TWO

- caramelized onion dip
- roasted red pepper hummus
- baba ghanoush
- pimento cheese
- marinated olives
- basil pesto

ACCOMPANIMENTS

- assorted soft drinks, pure life water, s.pellegrino



AFTERNOON TEA SERVICE

All afternoon tea services are only available between 1 p.m. and 4 p.m. Prices are based on 90 minutes of service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 250 will be applied.

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

THE VICTORIAN TEA

45 per person

cucumber, cream cheese & radish
finger sandwiches
egg salad & watercress finger sandwiches
open-faced smoked salmon & dill
finger sandwiches
assorted macarons
petit fours
classic cream scones
lemon & blueberry scones
sliced fruit, berries, clotted cream
raspberry preserves, orange marmalade
your choice of tea

THE ROYAL TEA

60 per person

cucumber, cream cheese & radish
finger sandwiches
egg salad & watercress finger sandwiches
open-faced smoked salmon & dill
finger sandwiches
assorted macarons
petit fours
classic cream scones
lemon & blueberry scones
sliced fruit, berries, clotted cream
raspberry preserves, orange marmalade
your choice of tea
champagne cocktail, kir royale or mimosa

THE MAD HATTER TEA

25 per person | for children 12 years & younger

turkey & cheese croissants
peanut butter & jelly sandwiches ■
nutella & marshmallow fluff sandwiches ■
chocolate chip cookies
mini cupcakes
hot cocoa, cold milk, organic vanilla rooibos tea

OMNI WILLIAM PENN HOTEL
LUNCH





LUNCH BUFFETS


All lunch buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea and freshly brewed iced tea. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 250 will be applied.


Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

ITALIAN LUNCH BUFFET

66 per person

STARTERS


field greens | marinated artichoke, tomatoes, olives, parmesan, red wine vinaigrette 

roasted zucchini | tomatoes, radicchio, peppers, basil, lemon oil  

tomato florentine soup | vegetables, spinach, orzo, parmesan

warm focaccia, roasted tomatoes, onions, shredded asiago, extra virgin olive oil

ENTRÉES | CHOOSE TWO

pan-seared chicken breast, roast chicken herb jus 

chicken scaloppini, artichokes, marsala sauce

pork tenderloin cacciatore, mushrooms, onions, tomatoes, fresh herbs

braised chuck bistecca, cipollini onions, balsamic

fennel pollen cod, citrus beurre blanc 

ACCOMPANIMENTS CHOOSE TWO

penne pasta, vodka sauce

ratatouille | stewed roma vine tomatoes, basil  

charred bell peppers | baby green beans  

garlic & parmesan risotto 

lemon & herb-roasted red potatoes 

DESSERTS

chocolate mousse

almond biscotti 

tiramisu



LUNCH BUFFETS


All lunch buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea and freshly brewed iced tea. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 250 will be applied.

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

MEXICAN LUNCH BUFFET

66 per person

SALADS

baby greens | tomatoes, green & red peppers, sliced onion, cucumbers, roasted corn, black beans, cotija cheese, tortilla strips, cilantro lime vinaigrette 

tomato & avocado salad | arugula, fried yuca, heirloom tomatoes, cilantro lemon vinaigrette  


SOUPS | CHOOSE ONE

white chicken chili | green chiles, tortilla strips, rice 

chicken tortilla soup | tomatoes, cilantro, rice 



black bean soup | lime crema


ENTRÉES | CHOOSE TWO

shredded slow-cooked chicken, tomato chipotle, cilantro 

sliced roasted adobo-rubbed turkey breast 

carnitas | pulled braised pork, salsa verde 

chargrilled flat iron steak, chimichurri, sweet peppers, onions  

blackened mahi-mahi, pineapple, red pepper salsa, cilantro 



ACCOMPANIMENTS

fiesta yellow rice | vegetables, cumin, cilantro

frijoles rancheros | refried beans, cumin, roasted garlic

fried arepas | masa, annatto, adobo  

flour tortillas 

shredded cheddar cheese, pico de gallo, guacamole, sour cream, lime wedges  

DESSERTS

tres leches cake

cinnamon sugar churros

mexican chocolate tarts



LUNCH BUFFETS

All lunch buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea and freshly brewed iced tea. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 250 will be applied.

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

SOUTHERN COMFORT

66 per person

SALADS

garden greens | chopped eggs, pickled beets, chopped applewood-smoked bacon, tomatoes, shredded cheddar cheese, croutons, toasted pecans, blue cheese crumbles ■
buttermilk ranch, sweet onion vinaigrette
sweet rolls, jalapeño corn muffins
whipped butter, honey

SOUPS | CHOOSE ONE

william penn gumbo
potato & corn chowder

ENTRÉES | CHOOSE TWO

country fried chicken tenders
kentucky hot brown | applewood-smoked bacon, roasted turkey, garden tomatoes, rustic bread, aged cheddar mornay cheese sauce ■ ■
whiskey & black pepper-rubbed flat iron steak ■
pulled pork, bourbon barbecue sauce, creamy coleslaw

VEGETABLES | CHOOSE ONE

broccoli, charred corn, roasted red peppers ■ ■
butter bean succotash ■ ■
green beans, applewood-smoked bacon, pearl onions ■
glazed tricolor carrots, honey butter ■

STARCHES | CHOOSE ONE

roasted sweet potatoes, brown sugar, pecans ■
baked macaroni & cheese casserole
dirty rice, creole spices, tomatoes, onions, peppers ■ ■
bang bang shrimp, roasted corn grits
buttered mashed potatoes, gravy ■

DESSERTS | CHOOSE TWO

peach cobbler mason jars, streusel topping, whipped cream
lemon curd mason jars, pie crust, buttered maple
apple pie mason jars, whipped cream
dark molasses pecan pie ■
dark chocolate mississippi mud pie, whipped cream ■



LUNCH BUFFETS

All lunch buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea and freshly brewed iced tea. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 250 will be applied.

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

CORNER DELI

62 per person | three sandwiches

70 per person | four sandwiches

SOUPS | CHOOSE ONE

roasted heirloom tomato soup

broccoli & cheese soup, rye crisps


chicken noodle soup

SALADS | CHOOSE THREE


garden greens salad | tomatoes, cucumbers, carrots, croutons, balsamic vinaigrette, ranch dressing

caesar salad | romaine, shaved parmesan, croutons, caesar dressing

chow chow salad | pickled cauliflowers, carrots, bell peppers, sweet & sour vinaigrette

cabbage salad | carrots, sweet & sour vinaigrette 

tortellini salad | roasted tomatoes, broccoli, red pepper


roasted fingerling potato salad | dill pickles, chopped egg, whole-grain mustard 

roasted vegetable ratatouille  

DESSERTS

brownies 

blondies 

prantl's cookies | chocolate chip, oatmeal raisin, m&m, reese's peanut butter, toffee chip 

SANDWICHES CHOOSE THREE OR FOUR

slow-roasted beef, brie, horseradish, ciabatta roll

corned beef, swiss, russian dressing, marbled rye

virginia ham, gruyère, leaf lettuce, whole-grain mustard aioli, ciabatta

smoked turkey, muenster, baby greens, roasted tomatoes, basil mayonnaise, country whole wheat

chicken blt wrap | iceberg lettuce, tomatoes, chopped applewood-smoked bacon, ranch, flour tortilla

crispy buffalo chicken wrap | crispy chicken, cheddar cheese, romaine, tomatoes, ranch, flour tortilla

roasted vegetable wrap | zucchini, squash, asparagus, red peppers, eggplant, arugula, hummus, tomato tortilla

ACCOMPANIMENTS

housemade kettle chips, miller's mustard

kosher pickle spears



PLATED LUNCH

All plated lunches are served with freshly brewed regular and decaffeinated coffee, assorted hot tea, iced tea and rolls with butter in addition to your choice of starter, entrée and dessert. Requires a minimum of 10 guests. For groups with less than the minimum requirement, an additional charge of 250 will be applied.

A maximum of three entrées can be selected per event. For split entrées, the highest price prevails. The specific count of each entrée selection is required three business days prior to the event. The client is required to provide entrée identification cards for each guest attending the event.

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

STARTERS CHOOSE ONE

SALADS

greens, mixed berries, spiced pecans,
crumbled goat cheese, balsamic vinaigrette ■
baby gem lettuce, roasted tomatoes, artichokes,
kalamata olives, asiago cheese, shallot vinaigrette
wedge salad | applewood-smoked bacon,
tomatoes, blue cheese crumbles,
zesty ranch dressing

SOUPS

charred tomato, sharp cheddar cracker bits
butternut squash, nutmeg crème fraîche
beef barley
chicken pastina

DESSERTS CHOOSE ONE

boston cream cake | golden cake,
cream filling, chocolate ganache
carrot cake | spiced cake,
cream cheese filling, nuts ■
lemon cream shortcake | white cake,
lemon chantilly mousse
white chocolate cheesecake, cream cheese, vanilla,
oreo cookie crust
tiramisu | marscapone, espresso, chocolate



PLATED LUNCH

All plated lunches are served with freshly brewed regular and decaffeinated coffee, assorted hot tea, iced tea and rolls with butter in addition to your choice of starter, entrée and dessert. Requires a minimum of 10 guests. For groups with less than the minimum requirement, an additional charge of 250 will be applied.

A maximum of three entrées can be selected per event. For split entrées, the highest price prevails. The specific count of each entrée selection is required three business days prior to the event. The client is required to provide entrée identification cards for each guest attending the event.

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

ENTRÉES | CHOOSE UP TO THREE

CHICKEN

parmesan & panko-crusted chicken breast, roasted fingerling potatoes, broccolini, cured tomato, herb & garlic cream | **56 per person**

bourbon chicken, pastrami-spiced potatoes, honey-glazed carrots, green beans, bourbon glaze | **56 per person**

herb-marinated airline chicken breast, italian risotto, fire-roasted peppers, asparagus, chicken jus | **57 per person**

SEAFOOD

herb & parmesan-crusted salmon, grilled vegetable orzo, six-hour tomato coulis | **56 per person**

roasted halibut, heirloom grain & rice pilaf, citrus-scented asparagus, charred corn & tomato relish | **60 per person**

BEEF

petit striploin, garlic red potatoes, sautéed asparagus, glazed carrots, port wine jus | **70 per person**

braised short ribs, mashed potatoes, garlic broccolini, roasted red peppers, cabernet reduction | **67 per person**

PORK

kurobuta pork tenderloin, grilled potato planks, ratatouille, balsamic reduction | **58 per person**

VEGETARIAN

four-cheese lasagna rollatini, grilled garden vegetables, baked tomato marinara | **55 per person**

soba noodles & miso-glazed tofu, asparagus, shiitake mushrooms, roasted red pepper, spring onion, baby carrot 🌱 | **55 per person**



BOXED LUNCH

All boxed lunches include whole fruit, bagged chips or pretzels, freshly baked cookies and assorted soft drinks or bottled water with napkin and disposable flatware in addition to your choice of sandwich with appropriate condiments and side. An assortment of sandwiches will be provided unless otherwise specified. Requires a minimum of 10 guests.

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

BOXED LUNCH

56 per person | three sandwiches

64 per person | four sandwiches

SANDWICHES & WRAPS CHOOSE THREE OR FOUR

italian hoagie | smoked ham, italian salami, capicola, provolone, marinated bell peppers, sliced pepperoncini, romaine, tomato, dijonnaise, hoagie roll

roast beef, smoked gouda, shaved romaine lettuce, sliced tomato, horseradish aioli, hoagie roll

pesto turkey | smoked turkey, muenster, baby greens, tomato, basil lemon aioli, multigrain roll

maple-cured ham, brie, tomato, whole-grain mustard aioli, ciabatta roll

crispy buffalo chicken wrap | crispy chicken, cheddar cheese, romaine lettuce, tomato, ranch, flour tortilla

blackened shrimp b.l.t. croissant | grilled shrimp, applewood-smoked bacon, iceberg lettuce, roma tomato, bermuda onion, old bay aioli, toasted croissant

vegetable wrap | grilled zucchini, arugula, yellow squash, bell pepper, hummus, spinach tortilla

SALADS | CHOOSE ONE

mesclun greens salad | heirloom cherry tomatoes, shaved red onions, cucumbers, shredded carrots, croutons, ranch, balsamic dressing

southwestern caesar salad | romaine lettuce, marinated black beans, corn, croutons, chipotle caesar dressing

ditalini pasta salad | charred bell peppers, black olives, sliced pepperoncini, whole-grain mustard dressing

OMNI WILLIAM PENN HOTEL
RECEPTION





HORS D'OEUVRES

All hors d'oeuvres require a minimum order of 25 pieces.

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

HOT

- macaroni & cheese croquette | **8 each**
- fried artichoke, goat cheese beignet | **8 each**
- green chile arepa 🍴 | **8 each**
- goat cheese, honey phyllo triangle | **8 each**
- bella flora tart | portobello mushrooms, ricotta cheese | **8 each**
- applewood-smoked bacon-wrapped chicken & pickled jalapeño brochette 🍴 | **8 each**
- southern fried chicken skewer, mike's hot honey | **8 each**
- hawaiian coconut shrimp, pineapple rum sauce | **8 each**
- lobster & corn fritter, old bay lemon aioli | **8 each**
- beef short rib tart, onion soubise | **8 each**
- georges bank scallop or shrimp, jalapeño bacon, chile mayo 🍴 | **9 each**
- baby lamb chops, pomegranate, apricot glaze 🍴 | **9 each**

CHILLED

- tuna poke, spicy aioli, seaweed salad 🍴 | **7 each**
- caprese skewer, basil mayo 🍴 | **7 each**
- watermelon, goat cheese, smoked sea salt, balsamic drizzle 🍴 | **7 each**
- torched brie, apple chutney, whole-wheat crostini | **7 each**
- shrimp & pineapple tostada, cauliflower crisp 🍴 | **7 each**
- pastrami spice salmon, apple, fennel on blini | **7 each**
- peppered beef carpaccio, garlic crostini, horseradish crema, baby greens | **7 each**
- gulf shrimp cocktail shooter, cocktail sauce or rémoulade | **9 each**



DISPLAY STATIONS

Station-only receptions require a minimum of 4 stations for a minimum of 80% of your final guarantee. Prices are based on 90 minutes of continuous service. Requires a minimum of 10 guests unless otherwise listed. For groups with less than the minimum requirement, an additional charge of 250 will be applied.

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

LOCAL ARTISAN CHEESE & CHARCUTERIE

36 per person

prosciutto di parma, peppered genoa salami, pennsylvania macaroni co. mild soppressata
triple-cream brie, spicy pepper jack, wisconsin cheese curds
marinated olives, roasted hot peppers, artichoke hearts
assorted flatbreads, crackers

MEDITERRANEAN MEZZE

32 per person

marinated artichokes, roasted peppers, olives, chile chickpeas, peperoncini, sumac roasted eggplant
hummus
assorted pita

FARMER'S MARKET VEGETABLES

15 per person

DIPS | CHOOSE TWO

tapenade
pesto
buttermilk ranch
aged balsamic dressing
lemon pepper yogurt
hummus
pimento cream cheese
spiced charcuterie pâté

ACCOMPANIMENTS

baby heirloom carrots, celery, toy box tomatoes, cauliflower, broccolini, cherry peppers



DISPLAY STATIONS

Station-only receptions require a minimum of 4 stations for a minimum of 80% of your final guarantee. Prices are based on 90 minutes of continuous service. Requires a minimum of 10 guests unless otherwise listed. For groups with less than the minimum requirement, an additional charge of 250 will be applied.

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

BLOOMFIELD PASTA

26 per person

PASTAS | CHOOSE THREE

cavatappi bolognese

smoked salmon, bow-tie pasta, baby spinach, dill & sherry cream sauce

italian sausage, orecchiette, kale, vodka sauce

grilled chicken, parmesan cheese tortellini, alfredo

spinach ravioli, concassé tomato, roasted garlic, virgin olive oil

four-cheese lasagna rollup, vegetable pesto sauce

penne marinara

SALAD BAR

20 per person

SALADS | CHOOSE TWO

panzanella salad | arugula, roasted vegetables, focaccia

caprese salad | arugula, fennel, heirloom tomatoes, bocconcini, basil pesto, balsamic vinaigrette

berry salad | arcadian mix, berries, goat cheese, fennel pollen granola, honey & shallot vinaigrette

POLISH HILL

28 per person

potato & cheddar pierogis, caramelized onions

grilled kielbasa, sauerkraut 

potato pancakes, housemade applesauce 

braised cabbage, buttered egg noodles






ACTION STATIONS

Chef attendant required for certain action stations at 200 per chef with one chef per 50 guests. Station-only receptions require a minimum of 4 stations for a minimum of 80% of your final guarantee. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 250 will be applied.

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.




MEXICAN WAR STREETS

30 per person

radish & black bean salad,
jalapeño vinaigrette  
chipotle beef, pork carnitas, garlic shrimp 
mexican rice
pico de gallo, salsa verde, chile & lime crema
flour tortillas

ASIAN FOOD HALL

28 per person | attendant required

pad thai rice noodle salad,
sesame & ginger vinaigrette
szechuan beef, teriyaki chicken, marinated tofu,
vegetable stir-fry 
vegetable fried rice, white rice  

SLIDER BAR CHOOSE THREE

28 per person

angus beef
sage turkey
nashville hot breaded chicken
southwest black bean patties
miniature nathan's hot dogs

ACCOMPANIMENTS

appropriate toppings
kettle chips



CARVING STATIONS

Chef attendant required for all carving stations at 200 per chef with one chef per 50 guests. Station-only receptions require a minimum of 4 stations for a minimum of 80% of your final guarantee. Prices are based on 90 minutes of continuous service. Requires a minimum of 10 guests unless otherwise listed. For groups with less than the minimum requirement, an additional charge of 250 will be applied.

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

PRIME RIB

575 each | serves 20 | attendant required

au jus, horseradish sauce

silver dollar rolls

BOSTON CUT STRIPLOIN

515 each | serves 20 | attendant required

dijonnaise, cognac demi-glace

silver dollar rolls

SALMON COULIBIAC

400 each | serves 25 | attendant required

wild salmon

mushroom duxelles & rice wrapped in puff pastry,
garlic spinach, crab shack mustard, dill lemon aioli

GARLIC & ROSEMARY RACK OF LAMB

PERSILLADE

425 each | serves 30 | attendant required

tawny port wine & fig lamb jus, mint jelly

WHOLE TURKEY

385 each | serves 40 | attendant required

cranberry sauce

cheddar & jalapeño mini muffins



DESSERT STATIONS

Station-only receptions require a minimum of 4 stations for a minimum of 80% of your final guarantee. Prices are based on 120 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 250 will be applied.

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

SWEET ENDINGS

27 per person

TREATS | CHOOSE FIVE

- traditional english trifle
- grand marnier & chocolate pots de crème
- assorted housemade truffles
- chocolate-dipped strawberries
- lemon chantilly cream puffs
- dried fruit & pepita chocolate bark
- assorted thumbprint cookies
- lady locks
- prantl's red velvet junior pastry





LATE-NITE BITES

Late-night stations are only available after 9 p.m. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 250 will be applied.

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

SOFT PRETZEL BAR

15 per person

bavarian pretzels
jalapeños
yellow mustard, miller's mustard
pink hawaiian sea salt, course black lava sea salt
nacho cheese

TATER TOTS A LOT

16 per person

spicy cajun beef
chile con queso, cheddar
jalapeños
salsa, sour cream

PIZZA BASH

25 per person


PIZZAS | CHOOSE THREE

goat cheese, artichoke, black olive, prosciutto
meat lovers | spicy pepperoni, sweet sausage, meatball
three-cheese
nashville hot chicken
margherita | mozzarella, tomatoes, garlic, fresh basil

PUB GRUB STATION


27 per person

SNACKS | CHOOSE THREE

breaded chicken fingers, honey mustard
buffalo wings, blue cheese dressing, celery
tortilla chips, salsa, guacamole 
mozzarella cheese sticks, spicy tomato sauce
fried calamari, peppers

FRENCH FRY STATION


15 per person

idaho | sweet potato fries 
fry spices | ranch, seasoned salt, cajun, lemon pepper
cheddar cheese, malt vinegar, ketchup, mayonnaise

COMFORT FOOD

36 per person

SNACKS | CHOOSE FOUR

miniature philly cheesesteak
miniature grilled cheese, tomato soup
miniature gourmet burgers, gourmet toppings
choose two | black angus, turkey, black bean
sweet potato fries 
fried onion rings

OMNI WILLIAM PENN HOTEL
DINNER





DINNER BUFFETS

All dinner buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea & iced tea. Prices are based on 120 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 250 will be applied.

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

THE STEAK HOUSE

95 per person

STARTERS | CHOOSE TWO

caesar salad | parmesan, croutons,
creamy caesar dressing

baby wedge iceberg salad, blue cheese dressing 


heirloom tomato & onion salad, piquant sauce 


french onion soup, gruyère croutons

lobster bisque, sherry cream

ENTRÉES | CHOOSE THREE

crispy seared lemon & garlic chicken,
herbed chicken jus 

grilled flank steak, steak butter,
hearty steak sauce 

cedar plank wild salmon,
honey pommery mustard sauce 

cheese ravioli, mushroom, spinach,
garlic cream sauce

ACCOMPANIMENTS

asiago & shallot au gratin potatoes 

creamed spinach, artichoke hearts

grilled asparagus, broccolini, roasted peppers  

artisan bread display | assorted dips, butter,
lemon, black pepper & rosemary oil, olive oil

DESSERTS

prantl's almond minis & cupcakes 

raspberry mousse cake

chocolate pots de crème



DINNER BUFFETS


All dinner buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea & iced tea. Prices are based on 120 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 250 will be applied.

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

ITALIAN DINNER

85 per person

STARTERS | CHOOSE TWO

italian-inspired greens | fennel, pancetta, roasted red pepper, pecorino cheese, hazelnuts, red wine vinaigrette 

tomato florentine soup | tomato broth, vegetables, spinach, toasted orzo

wedding soup

tomato, basil, mozzarella, spiced olive drizzle 

ACCOMPANIMENT

artisan bread display | assorted dips, butter, lemon, black pepper & rosemary oil, olive oil

ENTRÉES | CHOOSE TWO

chicken marsala 

chicken piccata, lemon & caper sauce

braised beef chuck, sicilian shiraz reduction 

roasted salmon, lemon, herbs, romesco  

eggplant rollatini

STARCH | CHOOSE ONE

roasted garlic, herb & parmesan risotto 

cavatappi, beef bolognese

garlic & parmesan fingerlings 

VEGETABLES | CHOOSE ONE

charred peppers, green beans  

ratatouille | stewed roma tomatoes, basil  

broccolini, roasted garlic, chili flakes  

DESSERTS

dulce de leche cheesecake

assorted italian biscotti

cannoli



PLATED DINNER

All plated dinners are served with freshly brewed regular and decaffeinated coffee, assorted hot tea, iced tea and rolls with butter in addition to your choice of starter, entrée and dessert. Requires a minimum of 10 guests. For groups with less than the minimum requirement, an additional charge of 250 will be applied.

A maximum of three entrées can be selected per event. For split entrées, the highest price prevails. The specific count of each entrée selection is required three business days prior to the event. The client is required to provide entrée identification cards for each guest attending the event.

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

STARTERS CHOOSE ONE

SALADS

caesar | halved artisan romaine, blistered tomatoes, parmesan crisps, focaccia croutons, caesar dressing

baby wedge | iceberg lettuce, carrot twists, applewood-smoked bacon, pickled red onions, toy box tomatoes, apple cider vinaigrette or blue cheese dressing ☑

arugula, pear, pecan, dates, goat cheese parmesan lemon vinaigrette ☑☑

baby gem lettuce, shaved brussels sprouts, pomegranate arils, herb-tumbled cheese curds, charred marcona almonds, grilled citrus dressing ☑

SOUPS

creamy potato & leek ☑

william penn gumbo | gulf shrimp, andouille sausage, rice

italian wedding | meatballs, chicken, pastina, italian greens, parmesan stracciatella

DESSERTS CHOOSE ONE

red velvet cake | buttermilk cake, cream cheese frosting, whipped cream

black forest cake | german chocolate gâteau, cherries, whipped cream, chocolate curls

prantl's burnt almond torte | almond cake, custard filling, toasted sugared almonds ☑

raspberry cake | yellow cake, raspberry mousse, raspberry preserves

chocolate sin | chocolate cake, chocolate icing, chocolate mousse filling, truffles



PLATED DINNER

All plated dinners are served with freshly brewed regular and decaffeinated coffee, assorted hot tea, iced tea and rolls with butter in addition to your choice of starter, entrée and dessert. Requires a minimum of 10 guests. For groups with less than the minimum requirement, an additional charge of 250 will be applied.

A maximum of three entrées can be selected per event. For split entrées, the highest price prevails. The specific count of each entrée selection is required three business days prior to the event. The client is required to provide entrée identification cards for each guest attending the event.

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

ENTRÉES | CHOOSE UP TO THREE

CHICKEN

stuffed chicken breast, prosciutto, arugula, fontina, dauphinoise potato, broccolini, garlic cream | **75 per person**

roasted chicken piccata | airline chicken breast, roasted garlic mashed potatoes, haricots verts, glazed carrots, caper lemon sauce 🍷 | **72 per person**

BEEF

horseradish-dusted short ribs, cheddar pommes, grilled asparagus, roasted red peppers, port wine jus 🍷 | **86 per person**

mesquite-marinated new york strip steak, ranch grilled potatoes, charred pole beans, sweet corn & bacon hash 🍷 | **90 per person**

SEAFOOD

pan-seared halibut, shaved fennel, tomato confit, salsa verde, baby potatoes, green beans, lemon emulsion 🍷 | **85 per person**

sumac roasted salmon, toasted tricolor quinoa, root vegetable succotash, sweet chili glaze | **74 per person**

DUO PLATES

surf & turf | filet of beef, gruyère butter crust, bordelaise & oishii jumbo shrimp, broccolini, garlic & parmesan fingerlings, lemon & garlic butter | **130 per person**

crab & chicken oscar herb-brined chicken supreme, scalloped potatoes, maryland jumbo lump crab, asparagus, tarragon béarnaise sauce | **110 per person**

short rib & tajín salmon, garlic mashed potatoes, root vegetable blend, lemon & tomato beurre blanc | **115 per person**

PORK

grilled bone-in berkshire pork chop, sweet potato mash, bistro roasted vegetables, whiskey peach chutney 🍷 | **74 per person**

VEGETARIAN

roasted cauliflower steak, quinoa, braised fennel, spanish olive relish 🍷 🍷 | **72 per person**

ratatouille tart | eggplant, tomatoes, seasonal squashes, fresh herbs, flaky pastry 🍷 | **72 per person**

OMNI WILLIAM PENN HOTEL
BEVERAGES





NON-ALCOHOLIC BEVERAGES

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

BEVERAGES À LA CARTE

- peet's regular or decaffeinated coffee | **99 per gallon**
- mighty leaf assorted hot tea | **99 per gallon**
- assorted soft drinks | **6 each**
- fresh juice | orange, apple, grapefruit, cranberry, pineapple, tomato | **95 per gallon**
- naked fruit juice & smoothies | **9 each**
- pure life water | **6 each**
- acqua panna natural spring water | **7 each**
- s.pellegrino sparkling mineral water | **7 each**
- s.pellegrino essenza flavored sparkling mineral water | **7 each**
- coconut water | **9 each**
- classic black iced tea | **6.5 each**
- gatorade & powerade sports drinks | g2 grape, fruit punch, zero glacier, zero lemon-lime | **8 each**
- red bull | energy drink or sugarfree | **9 each**
- fresh brewed iced tea | **99 per gallon**

BEVERAGE PACKAGES

- peet's regular & decaffeinated coffee, assorted hot tea, soft drinks, bottled still water, sparkling water full day (8 hours) | **44 per person**
- half-day (4 hours) | **22 per person**



BAR MIXOLOGY

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

BRANDS

ULTRA

vodka | tito's handmade
gin | the botanist
scotch | monkey shoulder
rum | sailor jerry
tequila | patrón silver
whiskey | bulleit rye
cognac | hennessy v.s
bourbon | woodford reserve

DELUXE

vodka | absolut
gin | beefeater
whiskey | seagram's vo
scotch | johnny walker red label
rum | bacardí
tequila | milagro silver
cognac | hennessy v.s
bourbon | maker's mark

PREMIUM

vodka | svedka
gin | seagram's
bourbon | jim beam
scotch | j&b
rum | castillo
tequila | sauza blanco
cognac | hennessy v.s
whiskey | old forester

BEERS

DOMESTIC CHOOSE TWO

budweiser
miller lite
yuengling
coors light

IMPORTED CHOOSE TWO

corona
heineken
blue moon belgian white
dos equis
samuel adams boston lager

CORDIALS

amaretto disaronno
baileys irish cream
kahlúa
frangelico
grand marnier
rémy martin v.s.o.p

WINES

ultra | decoy by duckhorn
deluxe | bulletin place
premium | hayes ranch



BAR MIXOLOGY

Bartender required at 200 per bartender with one bartender per 75 guests for 4 hours of continuous service. Additional hours are 75 per bartender.

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

PACKAGES

ULTRA

- one hour | 27 per person
- two hours | 43 per person
- three hours | 59 per person
- four hours | 75 per person

DELUXE

- one hour | 25 per person
- two hours | 40 per person
- three hours | 55 per person
- four hours | 70 per person

PREMIUM

- one hour | 23 per person
- two hours | 36 per person
- three hours | 49 per person
- four hours | 62 per person

HOSTED BAR

- ultra brands | 17 per drink
- deluxe brands | 15 per drink
- premium brands | 13 per drink
- domestic beers | 8 per drink
- imported & craft beers | 9 per drink
- ultra wines | 19 per drink
- deluxe wines | 17 per drink
- premium wines | 15 per drink
- soft drinks | 6 per drink
- bottled water | 6 per drink
- cordials | 13 per drink

CASH BAR

- ultra brands | 18 per drink
- deluxe brands | 16 per drink
- premium brands | 14 per drink
- domestic beers | 8.75 per drink
- imported beers | 9.75 per drink
- ultra wines | 20 per drink
- deluxe wines | 18 per drink
- premium wines | 16 per drink
- soft drinks | 6.5 per drink
- cordials | 14 per drink
- bottled water | 6.5 per drink



BAR MIXOLOGY

Bartender required at 200 per bartender with one bartender per 75 guests for 4 hours of continuous service. Additional hours are 75 per bartender.

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

OMNI SIGNATURE COCKTAILS

**3 per person added to package price
or 15 per drink**

add a selection of barmalade-inspired cocktails
using premium to any bar

BLOOD ORANGE WHISKEY SOUR

whiskey

blood orange-guava barmalade, omni sour

SPICY MANGO SMASH

rum, vodka or gin

mango-habanero barmalade,
pineapple juice, omni sour

APPLE-PEAR CRUSH

vodka or gin

apple-pear barmalade, orange liqueur, omni sour

GRAPEFRUIT PALOMA

rum, vodka or tequila

grapefruit-elderflower barmalade,
pineapple juice, omni sour





WINE RACK

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

SPARKLING

- campo viejo, cava brut, spain | **60 per bottle**
- chandon, sparkling rosé, california | **80 per bottle**
- chandon, sparkling brut, california | **80 per bottle**
- ruffino prosecco, glera, italy | **65 per bottle**

WHITE & BLUSH

- decoy by duckhorn, rosé, california | **75 per bottle**
- hayes ranch, rosé, california | **55 per bottle**
- decoy by duckhorn, sauvignon blanc, california | **75 per bottle**
- bulletin place, sauvignon blanc, australia | **65 per bottle**
- decoy by duckhorn, chardonnay, california | **75 per bottle**
- bulletin place, chardonnay, australia | **65 per bottle**
- hayes ranch, chardonnay, california | **55 per bottle**

RED

- decoy by duckhorn, merlot, california | **75 per bottle**
- bulletin place, merlot, australia | **65 per bottle**
- hayes ranch, merlot, california | **55 per bottle**
- decoy by duckhorn, pinot noir, california | **75 per bottle**
- decoy by duckhorn, cabernet sauvignon, california | **75 per bottle**
- bulletin place, cabernet sauvignon, australia | **65 per bottle**
- hayes ranch, cabernet sauvignon, california | **55 per bottle**

OMNI WILLIAM PENN HOTEL
DETAILS





DETAILS

Thank you for selecting the Omni William Penn for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle.

Our experienced and professional Catering and Convention Services staff is available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and theme parties. As always, we will be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

MENU SELECTIONS

All menu selections are due 30 days prior to the arrival date. Delays with specifications to the hotel beyond this time may incur additional fees.

Food and beverage prices are subject to 24% taxable service charge and 7% state sales tax. All menu items and prices listed are subject to change. The Chef will make a selection to replace items and will offer a replacement menu item of equal value.

Final agenda is due two (2) weeks prior and Client must sign a detailed Banquet Event Order (BEO) to confirm the arrangements as definite. Any changes after signature or within 10 days will be subject to Hotel availability and additional charges may apply.

FUNCTION ROOM & SIGNAGE

Omni William Penn reserves the right to re-allocate event space. Guest signs or decorations displayed in public areas of the Hotel must be approved prior to arrival. Rooms will be set up as outlined on the banquet event orders. A charge of 150 will be assessed if changes are requested after a room has been set.

ALCOHOL POLICY

Omni William Penn Hotel is the sole provider of any alcoholic beverage product and service, and it is regulated by the State of Pennsylvania.

GUARANTEE POLICY

Final guaranteed attendance is due by 10 a.m. three (3) business days prior to the function. Final charges will be based on the guarantee or the actual attendance, whichever is greater. If Client does not provide a guaranteed number to the Hotel by the three-business-day mark, then your expected attendance will be used as the guarantee. Events or guarantees greater than 5% of the expected added within three (3) business days will be subject to special menu selections and pricing.

AUDIO/VISUAL

Our partners at Pinnacle Live can provide you with the latest in technical equipment and support. Please contact your CSM for contact information.

OUTSIDE FOOD & BEVERAGE

No food and beverage of any kind may be brought into the Hotel by the client or guest without prior approval. Approved items will be subject to a corkage fee or service charge assessed by the Hotel.

Any food and beverage arranged through outside vendors may not replace items available for purchase through the Hotel without the Hotel's approval. All food and beverage served by the Hotel must be consumed at the event and may not be taken out of the event space.



CALL TODAY TO SPEAK WITH A CATERING SPECIALIST.

OMNI WILLIAM PENN HOTEL • (412) 553-5000

PITDTNLEADS@OMNIHOTELS.COM

OMNI

HOTELS & RESORTS

CONTACT INFORMATION